



Baked beans

1. Heat 6 tbsp oil over medium heat.
2. Add 1 chopped onion and 2 chopped carrots with a pinch of salt and cook for 10–15 minutes, stirring occasionally.
3. Add 1 tbsp tomato puree and stir 1–2 minutes before adding 1 can of pureed tomatoes, 3 cans of beans, 4 cut roasted peppers, **1 tbsp American Spice mix** and salt and black pepper to taste.
4. Add honey to taste and optionally chili powder.
5. Pour 1 can of water and some oil.
6. Bake in a preheated 220°C oven for 40 minutes.
7. Optionally serve with fresh coriander and fresh chillies.

Baked ribs

1. Mix **2 tbsp American Spice mix**, 2 tbsp brown sugar and 1 tbsp salt.
2. Pierce the membrane of 2–2.5kg ribs (not cut) with the top of a knife and coat them with the mixture.
3. Wrap the ribs in aluminum foil with the meat facing down. Bake in a preheated 130°C oven for 2–2.5h if using pork ribs, and 3–3.5h for veal ribs, till the meat separates from the bones.
4. In a pan mix 350ml tomato passata, **2 tbsp American Spice mix**, 2 tbsp brown sugar/honey, 1 tbsp vinegar and salt to taste. Let the barbecue sauce boil and cook for 5 minutes at medium heat, stirring continuously.
5. Take the ribs out of the oven and increase the temperature to 180°C.
6. Open the foil and brush the ribs on both sides with the barbecue sauce.
7. Bake uncovered with the meat facing up for 10 minutes. Brush one more time with barbecue sauce and bake for another 20 minutes. If you want thicker glaze and better caramelization, brush a few more times with sauce and increase baking time.
8. When ready, cut the ribs and optionally add more barbecue sauce.